

CLAIMS

1. A method for preparing a wine, *characterized in that* yeast previously enriched in glutathione is introduced into the must at the beginning of, during or after the alcoholic fermentation step.

2. The method as claimed in claim 1, *characterized in that* said glutathione-enriched yeast contains more than 0.5% of glutathione by weight relative to the weight of solids of the yeast.

3. The method as claimed in claim 1, *characterized in that* said glutathione-enriched yeast contains at least 1% of glutathione, and preferably at least 1.5% of glutathione, by weight relative to the weight of solids of the yeast.

4. The method as claimed in one of claims 1 to 3, *characterized in that* said glutathione-enriched yeast is introduced into the must in a proportion of 0.1 g to 1 g of solids per liter of must, preferably in a proportion of 0.3 g/l to 0.7 g/l, and more preferably in a proportion of 0.5 g/l.

5. The method as claimed in one of the preceding claims, *characterized in that* the introduction of said glutathione-enriched yeast into the must produces a provision of at least 3 mg of glutathione per liter of must, preferably at least 5 mg, and more preferably approximately 9 mg of glutathione per liter of must.

6. The method as claimed in any one of the preceding claims, *characterized in that* said glutathione-enriched yeast is introduced into the must in one or more of the following forms: active dry yeast, inactive dry yeast.

7. The method as claimed in one of the preceding claims, *characterized in that* said glutathione-enriched yeast consists at least in part of the yeast inoculated into the must in order to carry out the alcoholic
5 fermentation.

8. A must undergoing fermentation or after fermentation, *characterized in that* it comprises glutathione-enriched yeasts.
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9. The must as claimed in the preceding claim, *characterized in that* it comprises yeasts enriched at more than 0.5% in glutathione, preferably at least 1%, and more preferably at least 1.5%, by weight of
15 glutathione relative to the weight of solids of the yeast.

10. The must as claimed in either of claims 8 or 9, *characterized in that* it comprises an amount of glutathione-enriched yeasts corresponding to a content of at least 3 mg of glutathione per liter of must, preferably at least 5 mg, and more preferably approximately 9 mg of glutathione per liter of must.
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11. The use of the method as claimed in one of claims 1 to 7 for the preparation of a wine, in particular of a white wine.
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12. The use of the method as claimed in one of claims 1 to 7 for the prevention of the browning of white wines after bottling.
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13. A wine prepared by means of a method as claimed in one of claims 1 to 7.
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14. A wine produced from a must as claimed in one of claims 8 to 10.